



Navarro Correas

Colección Privada, Merlot

Of intense red color. Spicy flavors and sweet red fruits. Medium body and round tannins. Very fruity and fresh finish with good persistence.



LOCATION

Region: Agrelo, Mendoza, Argentina.
Appellation: Mendoza.



SOIL

Sandy and rocky.



ESTATE

Bodega Navarro Correas.



VINE

Vine training: Vertical Shoot Position.
Age of vines: 10 years old.
Density of plants: High w/ low yields.



WINEMAKER

Fernando Ravera,
Fabian Gardino.



VINIFICATION

Manual harvesting in April.
Fermentation in stainless steel tanks
and maceration for 15 days.



VARIETALS

100% Merlot.



BARREL

French oak.



RESIDUAL SUGAR

4 grams per liter.



MATURATION

6 months in the barrel.
6 months in the bottle.



ACIDITY

5.4 grams per liter.



VINTAGE PRODUCTION

30,000 cases.



ALCOHOL

13.9% by volume.



FOOD PAIRING

Risottos of mushrooms, pork, or poultry.



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